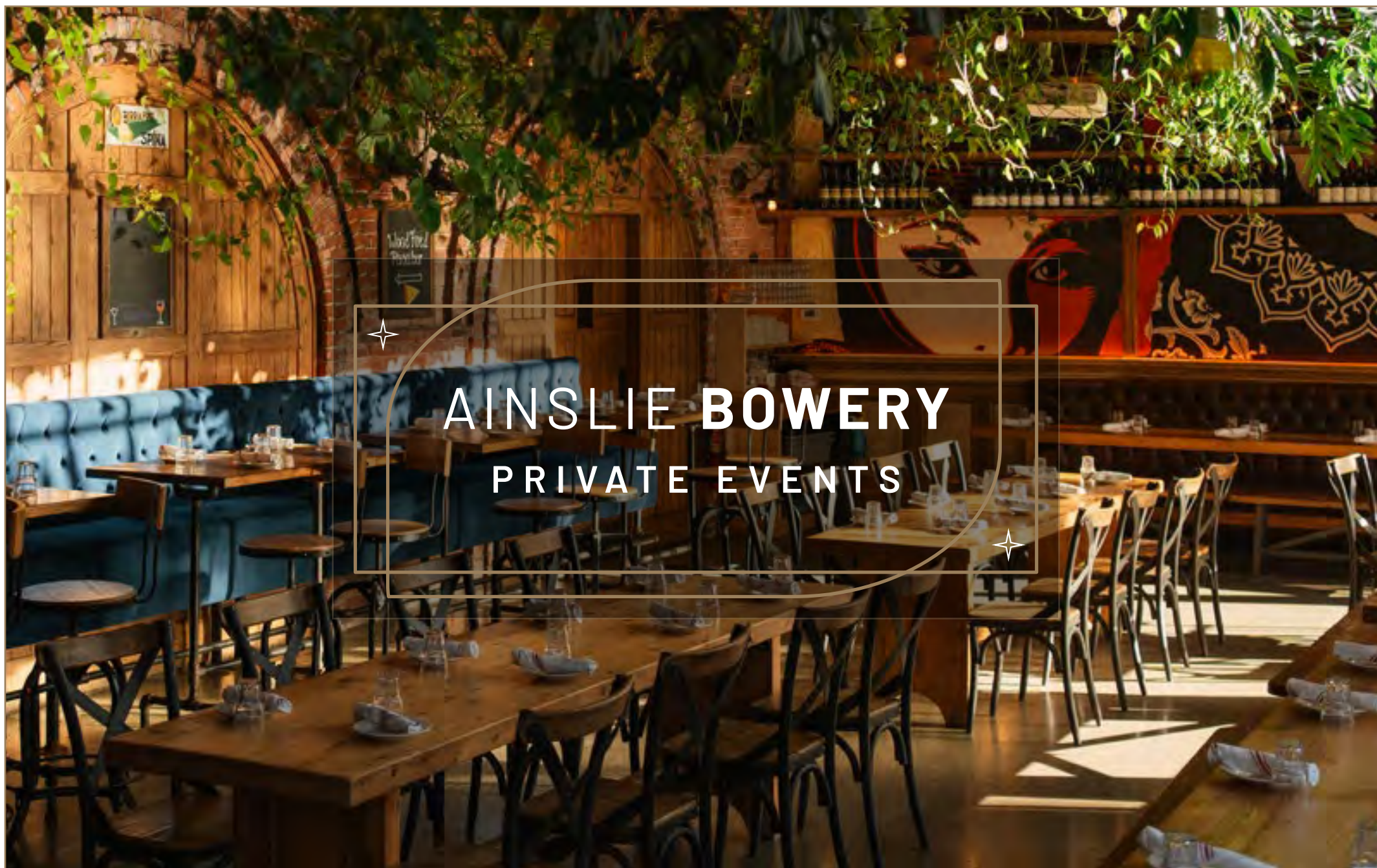




★

AINSLIE BOWERY

PRIVATE EVENTS

★



In the heart of Manhattan's Lower East Side, discover our 20,000 sq. ft. multi-level Italian restaurant, wine bar, and premier events destination. With expansive dining rooms, vibrant bars, and versatile private event spaces, we host everything from intimate dinners to large-scale celebrations.



Indulge in wood-fired pizzas, handcrafted pastas, an extensive wine list, and signature cocktails *all served with heartfelt hospitality.*



✧ Our experienced team transforms your vision into a memorable experience. ✧

Bar Packages

PACKAGE PRICING = 2HR EVENT / 3HR EVENT
ADD A SPECIALTY COCKTAIL TO ANY PACKAGE (+\$10)



NON-ALCOHOLIC \$20/ \$24

Unlimited Soda, Juice, Coffee & Tea

PACKAGES ARE PRICED PER PERSON



PREMIUM \$69 / \$82

Premium Selection Spirits PLUS Classic Package

Premium Selection of Spirits* + Standard Selection of Spirits
+ Vintage & Modern Classic Cocktails + Hard Seltzer \

+ Non-Alcoholic Cocktails + ALL Beer & Wine Package selections

**Grey Goose, Hendricks, Jameson, Bulleit, Patron, Don Julio, Ketel One, Bombay Sapphire, Bacardi Cuatro, Casamigos Blanco Tequila, Illegal Joven Mezcal, Pierre Ferrand 1840 Cognac, Johnnie Walker Black Label*



CLASSIC \$59 / \$69

Standard Selection Spirits PLUS Beer & Wine Package

Standard Selection of Spirits* + Vintage & Modern Classic Cocktails + Hard Seltzer
+ Non-Alcoholic Cocktails + ALL Beer & Wine Package selections

**Tito's, Absolut, Patron Blanco, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Makers Mark, 42 Below Vodka, Hayman's London Dry Gin, Havana Club Blanco Rum, Cazadores Blanco Tequila, Illegal Joven Mezcal, Evan Williams Bourbon Whiskey, Old Overhot Rye Whiskey, Dewar's White Label Scotch Whiskey, Aperol, Campari, Amaro Montenegro*

BEER & WINE \$49 / \$59

Beer & Wine PLUS Soda & Juice Package

Sparkling Wine + White Wine + Rose Wine + Red Wine
+ Domestic & Imported Beer + Cider + Non-Alcoholic Wine & Beer

Dinner Menu Items

PREMIUM DINNER \$75 : 4 FIRST COURSE, 4 SECOND COURSE, 2 SIDES

CLASSIC DINNER \$65 : 3 FIRST COURSE, 3 SECOND COURSE, 2 SIDES

First Course

Arancini Fontina Risotto Balls & Pomodoro Sauce **VEG**

Meatballs Pomodoro San Marzano Tomatoes

Burrata Arugula, Red & Yellow Cherry Tomatoes, Olive Oil & Wood-Fired Flatbread **VEG**

Braised Pork Sliders

Salt & Pepper Ribs

Calamari Fritti Crispy Arugula, Chili Aioli & House Made Pomodoro

Wood-Fired Rosemary Chicken Wings Gorgonzola Dolce **GF**

Package Enhancement

Tuscan Board \$12/pp Formaggi & Salumi

SALADS

Arugula Salad Parmigiano, Apples, Olive Oil & Lemon

Classic Caesar Salad Romaine, Multigrain Croutons & Parmigiano Reggiano

Second Course

PASTA

Spaghetti Pomodoro San Marzano Tomatoes, Basil, Olive Oil & Parmigiano Reggiano

Penne Alla Vodka San Marzano Tomato Cream Sauce & Parmigiano Reggiano

Cacio e Pepe Cracked Black Pepper & Pecorino Romano

Orecchiette Sweet Pork Fennel Sausage, Broccoli Rabe & Pesto

**substitute gluten-free penne pasta*

DI NONNA PIZZAS (GRANDMA STYLE)

Classic San Marzano Tomatoes, Mozzarella & Basil **VEG**

Rucola San Marzano Tomatoes, Arugula & Lemon Dressing **V**

Boscaiola* Pancetta, Mushrooms, Mozzarella & Truffle Oil

Honey Pie* Hot Soppressata, Mozzarella & Spicy Honey Drizzle

**meatless upon request **sub vegan cheese*

MEAT & FISH

Free Range Chicken Milanese (\$3pp)

Wood Fired Free Range Chicken (\$3pp) **GF**

Grilled Atlantic Salmon (\$4pp) **GF**

Hanger Steak (\$5pp) **GF**

Sides

Rosemary Fingerling Potatoes

Mashed Potatoes

Truffle Fries

Sauteed Broccoli Rabe

Sauteed Spinach

Oven Roasted Cauliflower

GF = GLUTEN-FRIENDLY* (no added gluten, but prepared in common kitchen w/ risk of cross-contact).

VEG = VEGETARIAN **V** = VEGAN **(O)** = OPTION UPON REQUEST

PACKAGES ARE PRICED PER PERSON

Cocktail Menu Items

PREMIUM PARTY \$66 : 8 COCKTAIL MENU ITEMS

CLASSIC PARTY \$56 : 6 COCKTAIL MENU ITEMS

SPIEDINI (SKEWERS)

Vegetable Mushroom, Eggplant & Tomato GF V

Caprese Fresh Mozzarella, Heirloom Tomatoes & Basil GF VEG

Grilled Steak

Grilled Shrimp

ASSORTED BITES

Arancini Fried Fontina Risotto Balls VEG

Stuffed Mushrooms Root Vegetables & Panko Breadcrumbs V

Meatballs Pomodoro San Marzano Tomatoes & Parmigiano

Pork Sliders Pepperoncini & Shaved Parmigiano

Crab Puff w/ Chipotle Aioli

Calamari Fritti w/ Chili, Arugula & Aioli

Wood-Fired Rosemary Chicken Wings Gorgonzola Dolce GF

Crispy Tostoné w/ Avocado GF V

Crispy Tostoné w/ Pork Ragu

DI NONNA PIZZAS (GRANDMA STYLE)

Classic San Marzano Tomatoes, Mozzarella & Basil VEG

Rucola San Marzano Tomatoes, Arugula & Lemon Dressing V

Boscaiola Pancetta, Mushrooms, Mozzarella & Truffle Oil*

Honey Pie Hot Soppressata, Mozzarella w/ Spicy Honey Drizzle*

**meatless upon request **vegan cheese available upon request*

Package Enhancements

TUSCAN BOARD \$12/pp

Formaggi & Salumi

PASSED HORS D'OEUVRES (1-HOUR)

Select 3 for \$21/pp

Phyllo Wrapped Brie & Pear Kisses VEG

Mini Crab Cake with Spicy Remoulade

Bacon-Wrapped Dates & Goat Cheese

Beef Wellington

Smoked Salmon Caper Crisp

Bruschetti (bite-sized Crostini)

Mascarpone & Thyme Infused Honey

Burrata, Olive Oil & Sea Salt

Artichoke & Truffle Paste (vegan upon request)

PASTA STATION

Select 2 for \$10/pp

Spaghetti Pomodoro San Marzano Tomatoes, Basil, Olive Oil & Parmigiano Reggiano

Penne Alla Vodka San Marzano Tomato Cream Sauce & Parmigiano Reggiano

Orecchiette Sweet Pork Fennel Sausage, Broccoli Rabe & Pesto

Fusilli Bolognese Beef & Veal Ragu

**substitute gluten-free penne pasta*

GF = GLUTEN-FRIENDLY* (no added gluten, but prepared in common kitchen w/ risk of cross-contact).

VEG = VEGETARIAN V = VEGAN (O) = OPTION UPON REQUEST

PACKAGES ARE PRICED PER PERSON

Event Spaces



Entire Venue



250 to 650 guests

20,000 sq. ft. with multiple event spaces. Garden Room, Wine Bar, Study, Beer Hall.

Garden

75 - seated
100 - cocktail

Urban Oasis

Greenery
Natural lighting
Opens up to outdoor patio

[Garden Room Photos](#)

Wine Bar

125 - seated
175 - cocktail

Ambiance

Spacious seating
Wine bar overlooking open kitchen

Wine Bar & Study can be combined for larger event

[The Wine Bar Room Photos](#)

Study

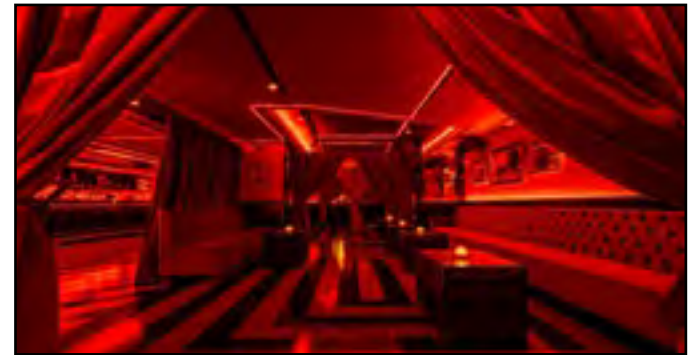
40 - seated
45 - cocktail

Intimate

Elevated space
Chandelier lighting
Wood paneling

[The Study Photos](#)

The Club



100 to 300 guests - cocktail

4,000 sq. ft. subterranean lounge space with state of the art lighting and sound system. Accessed via a separate entrance & stairs down to the lounge. Restrooms available on this level.



The Garden Room

Natural lighting, wood tables, and greenery come together in a lush, urban oasis. Double hanger windows open up to patio space.

NUMBER OF GUESTS

75 - seated

100 - cocktail

ACCESSIBILITY

First floor - fully accessible.

Restrooms available on this level.

[The Garden Room Photos](#)





The Wine Bar Room

An expansive yet intimate space. Chandelier lighting, dark wood tables, and a 20 seat wine bar overlooking our open kitchen.

NUMBER OF GUESTS

125 - seated

175 - cocktail

ACCESSIBILITY

First floor - fully accessible.

Restrooms available on this level.

[The Wine Bar Room Photos](#)





The Study

A warm and intimate private dining room overlooking the Wine Bar.

NUMBER OF GUESTS

40 - seated

45 - cocktail

ACCESSIBILITY

Elevated, accessible by 5 steps.

[The Study Photos](#)



The background image shows the interior of Ainslie Bowery. It features a large, vibrant mural of a woman's face with red lips and yellow eyes. The space is filled with lush green plants hanging from the ceiling and walls. Warm, ambient lighting is provided by small, round pendant lights. In the foreground, there are long wooden tables set for dining, with some people seated at them, though they are out of focus.

Thank You for considering Ainslie Bowery
for your next event!

AINSLIE BOWERY

ADDRESS:

199 Bowery, NY, 10002

WEBSITE:

ainsliebowery.com

INSTAGRAM:

[@ainslienyc](https://www.instagram.com/ainslienyc)

PHONE:

646-360-2194

EVENT INQUIRY